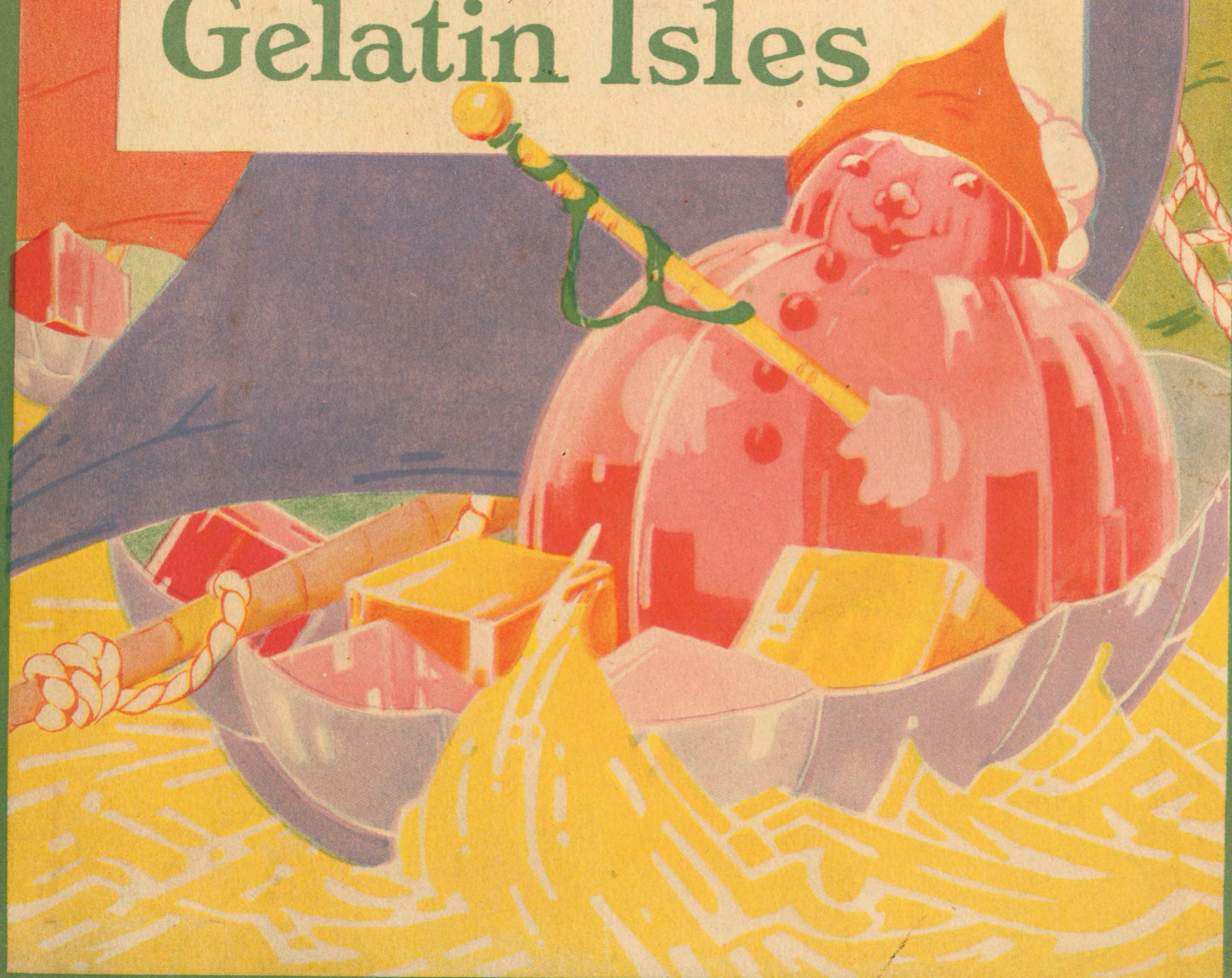


# The Prince of the Gelatin Isles









# The Prince of the Gelatin Isles



Royal Baking Powder Company  
100 East 42<sup>nd</sup> Street  
New York, N.Y.









Aho my dear, did you ever hear  
Of the ROYAL GELATIN Isle?  
Where the Tinies dwell and the Prince  
of Jell  
Lives in elegance, ease and style?

An elegant jelegant desert isle  
In a curling custard sea,  
Where banana birds in flocks and herds  
Go chortling about in glee!

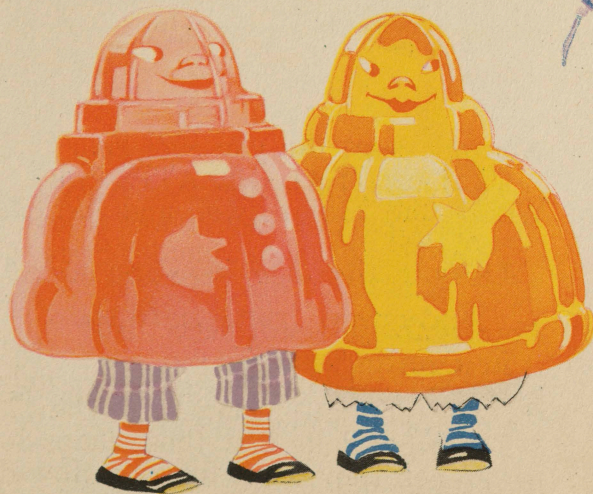
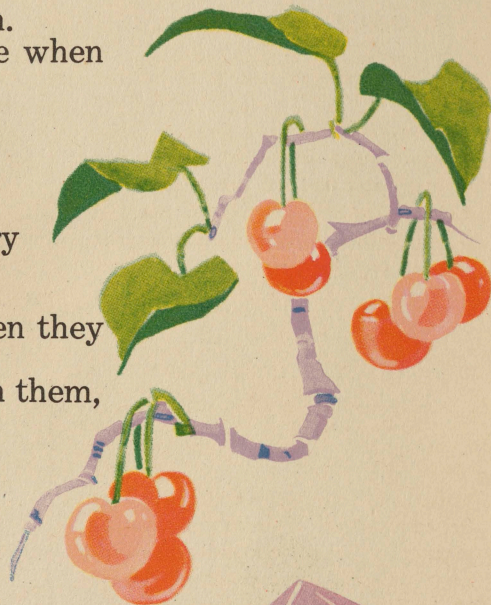
An orange sun shines in that sky  
And whipped cream clouds drift down  
To tickle the top of the castle wall  
And the whole little Gela-town.



The Gela-tinies are Shaker folk,  
Just to think of them makes me grin.  
They quake when they walk and shake when  
they talk,  
'Cause they're all made of gelatin.

Of rollicking ROYAL gelatin  
That's flavored with luscious fruit,  
And buttons of cherry and ripe raspberry  
Trim each little Tiny's suit.

And they're clear as glass so that when they  
pass  
You can see right through and through them,  
Yes, I declare, for I was there  
And really and truly knew them !





### ORANGE LEMON JELLY

1 package Royal Orange Gelatin  
1 package Royal Lemon Gelatin  
2 cups boiling water    2 cups cold water

Put Royal Lemon and Orange Gelatins into large bowl. Mix well; add boiling water and stir until dissolved; add cold water. Pour into moulds; chill until firm and serve plain or with sliced fruit. Bananas are very good.

Serves 12.

### JELLIED CUSTARD

1 package Royal Lemon Gelatin  
1 cup boiling water     $\frac{1}{4}$  teaspoon salt  
1 egg    2 cups milk  
 $\frac{1}{4}$  cup sugar

Make a soft custard of the last four ingredients as follows: Beat egg slightly, add sugar and salt; mix well. Pour on milk and cook in double boiler, stirring until it thickens sufficiently to coat the spoon. Cool.

Dissolve Royal Lemon Gelatin in boiling water. Cool; when it begins to thicken, add the custard; pour into moulds. Chill until firm. Serve with Fruit or Royal Fruit Gelatin Sauce.

Serves 8.



And when the tinies in Gela-town  
Meet people they love or know,  
They don't shake hands, they simply  
stand  
And quiver from top to toe.

For when a Tiny cries "Shake, old dear!"  
He certainly means it. Whew!  
For sugar sake how those chaps do shake  
When they want to say "How-de do!"





Prince Jolliby Jell is both plump and pink,  
And delightfully gay and merry  
With a pleasant grin and a double chin,  
He's flavored with ripe strawberry.



His crown is cut from an orange peel  
And rests jauntily on his bang.  
His hair is spare, but there's still some there,  
I think—it is pink meringue!

And when he's ruling he loves to fish,  
And every day after tea  
He gaily sails out in a pudding dish  
To fish in a custard sea.





### PRUNES IN JELLY

1/3 lb. prunes                      1 cup boiling water  
1 package Royal Strawberry Gelatin

Wash prunes; soak in 1 1/2 to 2 cups water overnight or for several hours and boil in same water until tender. Cut in halves; remove pits. Dissolve Royal Strawberry Gelatin in boiling water. Measure prune liquid and add water to make 1 cup. Add this and the prunes to gelatin mixture. Pour into mould and chill until firm. Stir occasionally while thickening to prevent prunes from settling.

Serves 6.

### SUNSHINE SALAD

1 package Royal Lemon Gelatin  
1 cup boiling water                      1 cup cold water  
1 cup grated carrot  
1 cup canned pineapple well drained from juice

Dissolve Royal Lemon Gelatin in boiling water; add cold water. Chill until it begins to thicken. Add grated carrot and pineapple. Chill in small moulds until firm. Serve on lettuce with mayonnaise. This is particularly good for children.

Serves 6.



And sweet little cherry and strawberry fish  
He pulls from the custard deep,  
And when he has ten sails home again  
To his comical castle keep.

His castle is all built out of gelatin pure,  
So sparkling and bright and gay;  
It shines at night with a faery light  
And twinkles with cheer all day.







### APRICOT WHIP

1 package Royal Lemon or Orange Gelatin  
1 cup boiling water     $\frac{3}{4}$  cup apricot pulp  
 $\frac{1}{8}$  teaspoon salt        $\frac{1}{2}$  cup apricot juice

Dissolve Royal Fruit Gelatin in boiling water; add salt, apricot pulp and juice and chill by setting in cracked ice or very cold water. When almost set, beat with egg beater until stiff enough to hold its shape. Pile lightly in sherbet glasses lined with lady fingers or in small moulds and chill until firm. Canned, sweetened, fresh or stewed apricots may be used.

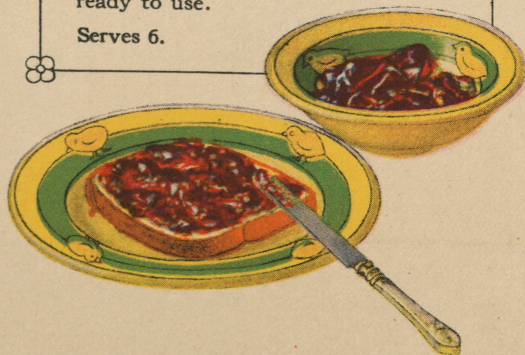
Serves 6.

### BLACKBERRY SPREAD

1 package Royal Raspberry or Lemon Gelatin  
1 cup boiling water     $1\frac{1}{4}$  cups blackberry juice

Stew 2 cups blackberries with  $\frac{1}{2}$  cup cold water and  $\frac{1}{3}$  cup sugar until juice runs readily (8 to 10 minutes). Put through strainer to extract juice. Measure and add cold water, if necessary to make  $1\frac{1}{4}$  cups juice. Dissolve Royal Lemon Gelatin in boiling water; add blackberry juice. Pour into moulds or jelly glasses and chill until firm. Keep in cold place until ready to use.

Serves 6.



Why the whole of that dear little Gelatin Isle

Is so lovely and light and shiny,  
And looks so sweet and so good to eat,  
If I were a Gela-tiny

I'm afraid I'd swallow up bit by bit  
My Gelatin cottage and wall,  
And it never would do for a child like you  
To live in that land at all!

Just one sniff of the air makes you  
hungry there,  
It's so sugary—soft and sweet,  
With whiffs of orange and lemon and spice  
And everything nice to eat!

On the edge of the sea is Gela-town set  
With the macaroon mountains be-  
hind it,  
But only banana birds and elves  
And pixies know where to find it.

But never you mind, 'cause what do you  
think  
Those Islanders do for you?  
They cut bright squares from their  
Gelatin Isle  
And at sunset, the whole gay crew

Of Gela-tinies run down the beach,  
And launching the ROYAL fleet  
Of jelly mould ships, set out to sea  
With a cargo for you to eat!







### FROZEN TOMATO SALAD

1 package Royal Lemon Gelatin  
 4 cups tomato juice     $\frac{1}{8}$  teaspoon paprika  
 2 tablespoons lemon juice    1 teaspoon onion juice  
 $1\frac{1}{2}$  teaspoons salt     $\frac{1}{8}$  teaspoon cloves

Heat 1 cup tomato juice to boiling with salt and seasonings. Dissolve Royal Lemon in hot tomato juice. Add remainder of juice and chill. Place in freezer. Turn crank about 8-10 minutes. Place in moulds and pack in ice and salt about  $\frac{1}{2}$  hour. Serve sliced on lettuce or water cress.

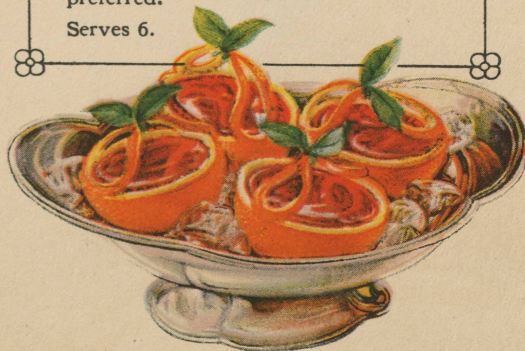
Serves 8-10.

### RASPBERRY CINNAMON "ORANGES"

1 package Royal Raspberry Gelatin  
 4 sticks cinnamon candy (4-inch sticks)  
 1 cup boiling water    6 orange-peel cups  
 1 cup cold water    3 oranges

Cut oranges in half and with a teaspoon scoop out the pulp, being careful not to break the peel. Keep the cups in cold water until ready to use. Dissolve the candy in the boiling water and pour over the Royal Raspberry Gelatin. When gelatin has dissolved add the cold water. Pour into the orange cups which have been drained well and chill until firm. Cinnamon "Oranges" may also be moulded in small plain moulds if preferred.

Serves 6.



Yes, every night as the dinner bells  
 Chime cheerily through the land,  
 A shining squadron of jelly mould Ships  
 Sails merrily from the sugar strand.

The Prince of Gelatin Isle himself  
 Has the sauciest ship that sails;  
 In the flag-ship Tiney across the briney  
 He watches for pirates and gales.

For gruff mince-pirates infest the sea  
 On long low pie crust galleys.  
 They'd gobble the cargo, the Prince  
 himself,

In one of their desperate sallies.

But Jolliby Jell knows his course so well  
 They never caught him yet.  
 No, he's never been wrecked or lost at sea  
 Nor gotten his gold crown wet.

So over the tossing custard waves  
 That dear little fleet comes flying.  
 "Ho ship ahoy! For some girl or boy!"  
 Prince Jolliby Jell keeps crying.

And in a magic mysterious way,  
 I never have yet been able  
 To figure out, they sail straight out  
 Till they come to a dinner table.







### ROYAL COCOANUT CREAM

- |                                         |                        |
|-----------------------------------------|------------------------|
| 1 package Royal Orange or Lemon Gelatin | 1 egg yolk             |
| 1 cup boiling water                     | 1 cup grated cocoa-nut |
| 2 cups milk                             | 1 egg white            |
| 1/4 cup sugar                           |                        |
| 1/4 teaspoon salt                       |                        |

Make custard by adding sugar and salt to egg yolk and mixing in the milk. Cook in double boiler, stirring until custard thickens; then set aside to cool. Dissolve Royal Orange or Lemon Gelatin in boiling water; cool; set in pan of ice or cold water. When gelatin begins to thicken, beat in cold custard, cocoanut and beaten egg white. Pour into moulds and chill. Serve plain or with milk or cream.

Serves 8.

### CHOCOLATE SOUFFLE

- |                                         |                                 |
|-----------------------------------------|---------------------------------|
| 1 package Royal Orange or Lemon Gelatin | 3 squares unsweetened chocolate |
| 3/4 cup sugar                           | 2 teaspoons vanilla extract     |
| 1 cup boiling water                     |                                 |
| 3 egg whites                            |                                 |

Dissolve Royal Orange or Lemon Gelatin and sugar in boiling water. Cool. Beat egg whites very stiff and dry. When gelatin mixture has become syrupy but not very thick, add gradually to egg whites, beating in after each addition. Add melted chocolate, beating in very thoroughly. Add vanilla. Set in pan of cracked ice or very cold water, and beat with spoon until thick enough to hold its shape. Place in a mould or angel cake tin and chill. Serve with whipped cream, sweetened and flavored with vanilla. Serves 8-10.



And leaving a shivery, quivery dish  
Of ROYAL dessert they hurry  
Away to another white table land,  
And hither and yon they scurry

Till hundreds and hundreds of boys and girls  
Have tasted their Royal treat;  
Then back to his elegant jelegant Isle  
Sails the Prince and his jelly mould fleet.









### RHUBARB ROYAL.

1 package Royal Raspberry or Orange Gelatin      1½ cups cold water  
1 cup boiling water      ½ cup sugar  
1 lb. rhubarb

Wash rhubarb and cut into 1-inch pieces. Do not remove the skin. Place in shallow pan. Add ½ cup cold water to sugar and pour over rhubarb. Bake in slow oven (250° F.) until tender but unbroken. Baste occasionally with the syrup in the pan. Dissolve Royal Raspberries or Orange Gelatin in boiling water; add 1 cup cold water. Chill. Just as it begins to thicken fill eight small moulds half full, arrange rhubarb pieces on it and fill moulds with remainder of the gelatin. Chill until firm. Serve plain or with cream.

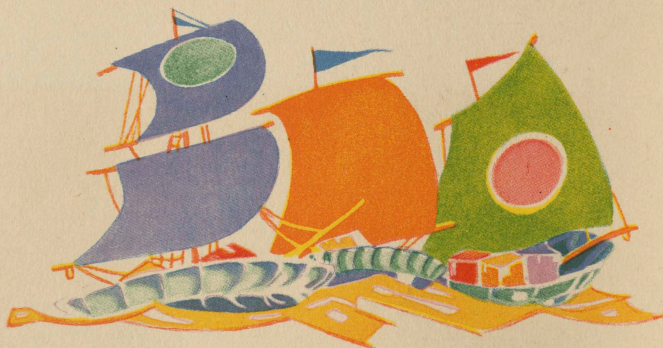
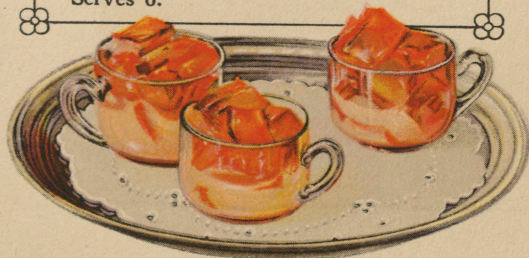
Serves 8.

### APPLE AND ORANGE SQUARES

1 package Royal Orange Gelatin  
1 cup boiling water  
1¼ cups cold tart applesauce

Dissolve Royal Orange Gelatin in boiling water. Add the cold applesauce and pour into a mould and chill until firm. Cut into squares and serve with top milk or cream.

Serves 6.



So when you've had gelatin at YOUR house,  
The best you ever have known,  
Be sure the Tinies of Gelatin Isle  
Have brought you their very own!

And if it has custard sauce, be quick  
And maybe you'll catch a sight  
Of the Prince of the Royal Gelatin Isle  
As he sails away in the night!

But the trouble is, as he said to me,  
"I can't get around to all,  
And many's the time I'm held up at sea  
By a hurricane, gale or squall."

So once, when worried, home he scurried  
And called for the Royal Jinn,  
Who lives on a macaroon mountain top  
And is terribly old and thin.

"I wish," said the Prince, "you'd find a way  
To send out our Royal treat;  
For I cannot reach every child in the world  
With only one jelly mould fleet!"







### ROYAL STRAWBERRY PIE

2 packages Royal Strawberry Gelatin  
2 cups boiling water      2 cups cold water  
Whipped cream

Dissolve Royal Strawberry Gelatin in the boiling water. Add cold water and mix well. Pour into 9-inch pie dish and allow to chill until firm. Pile sweetened whipped cream thickly on top. Cut into pie shaped pieces and serve.

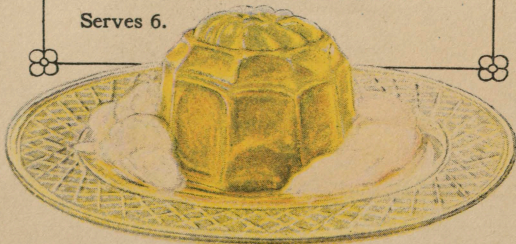
Serves 8.

### JELLIED FUDGY APPLES

½ cup sugar      6 apples—peeled  
1 cup water      and cored  
1 package Royal Lemon Gelatin  
1 cup cold water      1 tablespoon butter  
1 cup brown sugar      ¼ cup milk

Boil together sugar and water for about 10 minutes. Add apples and cook until tender but not broken. When done, drain and arrange in one large or six small moulds. Measure boiling syrup, add boiling water to make one cup. Pour over Royal Lemon Gelatin and stir until dissolved. Add one cup cold water. Cool. Prepare fudge by boiling together brown sugar, butter and milk until a soft ball forms when tested in cold water (238° F.) Fill centers of apples with fudge mixture. When it has cooled, pour gelatin mixture over apples to fill mould. Chill until firm. Serve with whipped cream. ½ cup chopped walnuts or pecans may be added to fudge mixture if desired.

Serves 6.



“Quite so!” quoth the Jinn and rubbed his chin,  
And twinkled his cherry eye,  
“So if you don’t mind, I’ll just begin!”  
And bidding the Prince goodbye

He flew straight back to his mountain top  
And put on his thinking cap.  
This Jinn, you know, is a wizard man  
And a fearfully clever chap.

The Jinn of the Gelatin Isle he’s called,  
He made the whole Isle himself,  
With no one to help but a ginger bird  
And a queer little orange elf.

They mixed up sunshine and sugar and fruit,  
ROYAL JELL did the magical trick,  
And the Gela-tinies and Jolly himself  
Were made with one shake of a stick.

So it didn’t take long for the thin little Jinn  
To decide just what he would do.  
“I’ll mix magic crystals of gelatin  
So mothers can make it too!”













He chuckled and hurried away to break  
The news to the Prince of Jell;  
And the Gela-tinies turned out to help,  
So everything turned out well.

Yes, the jolly Jinn was good as his word,  
And now everywhere you go  
You'll see his boxes of gelatin  
All set in a shiny row.

### RIBBON JELLY

1 package Royal Strawberry Gelatin  
1 package Royal Lemon Gelatin  
2 cups boiling water    2 cups cold water  
 $\frac{1}{2}$  cup cream, whipped and sweetened

Put contents of 1 package Royal Strawberry Gelatin and 1 package Royal Lemon Gelatin in large bowl. Dissolve in boiling water; mix thoroughly; add cold water, cool. When very thick but not set, draw cream through Royal Gelatin mixture, a little at a time, using fork or wire whisk. Do not beat. Chill until firm.

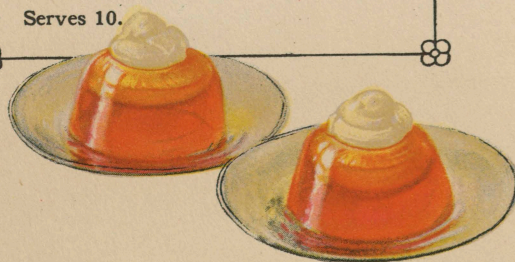
Serves 12.

### PEACH DESSERT

1 package Royal Strawberry Gelatin  
1 cup boiling water    1 cup cold water  
1 can halved peaches

Dissolve Royal Strawberry Gelatin in boiling water; add cold water. Chill. Drain syrup from peaches. Place peaches with cut side down in muffin pans or in individual moulds and pour over each the gelatin mixture to just cover the peaches. Chill until firm. When ready to serve turn out on plate; fill hollow of each peach with whipped cream.

Serves 10.









'We'll make boxes of red" the little Jinn  
said,

"So grocers won't have to show them;  
And we'll call it the ROYAL FRUIT  
GELATIN

So boys and girls will know them."

But pshaw, you'd need only a sniff  
To remember that Island fair;  
For the whole sweet fragrance of Gelatin  
Isle

Is caught in the crystals there.

And so if you follow the magic rules  
On each little red box, you'll make  
As lovely moulds as the Island holds,  
And they'll shiver and twinkle and shake

Like the Tinies themselves, and every child  
Can eat of this fragrant dessert  
Without ever a fear of the mulligrubs,  
dear;

Why even three helps won't hurt!

So always be watching, for Jolliby Jell  
Still sails with his fleet each night  
To be sure the children are faring well,  
And—you never can tell—you might

Catch just a glimpse of the jolly mould  
ships

And the gay Gela-tiny crew,  
And the Prince himself and the jolly Jinn,  
Well, I certainly hope you do!

### ROYAL CHERRY JELLY

1 package Royal Cherry Gelatin  
1 cup boiling water      1 cup cold water

Dissolve Royal Cherry Gelatin in  
boiling water. Stir until entirely dis-  
solved. Add cold water; pour into  
mould and chill until firm.

Makes 6 servings.

### FRUIT GELATIN SAUCE

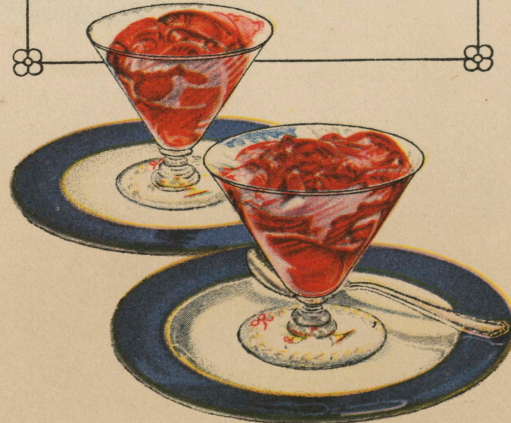
1 package Royal Fruit Gelatin (any flavor  
desired)  
1 cup boiling water      2 cups cold water

Dissolve Royal Fruit Gelatin in boil-  
ing water; add cold water. Chill un-  
til it begins to thicken and serve on  
puddings, custards or ice cream.

### CUSTARD SAUCE

2 cups milk, scalded       $\frac{1}{4}$  cup sugar  
2 egg yolks       $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon flavoring

Beat egg yolks slightly, add sugar  
and salt. Add milk slowly, stirring  
constantly. Cook in double boiler,  
stirring until thick enough to coat  
spoon. Chill and add flavoring. If  
curdled, beat with egg beater until  
smooth. Flavor with lemon, orange,  
vanilla or bitter almond.









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